

REMARKS

Very thanks for Examination's suggestion and thanks for finding some citations about the present invention, thereby, the applicant may know more information about the invention. This case has been carefully reviewed and analyzed in view of the office action.

Responsive to the objections and rejections made of the Examiner in office action. We have amended the specification, claims and abstracts. All the errors disclosed in that office action has been corrected according to the Examiner's indications disclosed in the official action.

Examiner has kindly provides reference prior arts about the present invention, and thus the applicant has more information about the invention. All details of the reference prior arts are fully considered and compared with the present invention.

To overcome the rejection in the office action, the applicant decides to cancel Claims 2 to 5, without prejudice or disclaimer of the subject matter thereof, and add new claims 6 to 9 and amend the original claim 1 as the following LIST OF CLAIMS. The added new claim 6 is indeed the amendment of the original claim 4 (that is: the feature of net frame is added from the original claim 4 to the original 2). The added new claim 7 adds feature in the original claim 5, but now it is dependent to the new claim 6. The added new claim 8 adds feature in the original claim 5, but now it is dependent to the new claim 6. Thereby, it is assured that the new claims are based on the original claims and thus no new matter is added. The relations of the new claim with respect to the original claims are shown in the following

LISTING OF CLAIMS

Claim 1. (Amended) A roaster oven comprising:

an oven body having having a left side and a right side; each of
said left side and said right side being its left and right side respectively

provided with a side plate, each of a front side and a rear side of said oven body being having its front and rear side respectively provided with a covering plate, each said side plate being provided with at least one vertical groove, each said vertical groove having one side bored with a plurality of plural continual engage notches;

a plurality of plural position members respectively connecting said side plate with said covering plate together;

a plurality of plural spits fitted across said two side plates of said oven body; and,

at least one motor assembled with one end of each of said plurality of spits said spit;

wherein in using said roaster oven said spit picks pricking food together and fits fitted across said two side plates, said motor is started to actuate said spit to rotate, said motor is able to control time needed for roasting, said covering plates is erected up to concentrate heat source so as to save time and fuel of roasting, said side plates and said covering plates is also erected up to prevent car exhaust, ashes, flies or floating impurities from sticking to food being roasted when carrying out roasting outdoors.

Claims 2 to 5 (Cancelled)

Claim 6. ~~2.~~ (New) A roaster oven comprising:

an oven body having a left side and a right side; each of said left side and said right side being its left and right side respectively provided with a side plate, each of a front side and a rear side of said oven body being having its front and rear side respectively provided with a covering plate, each said side plate being provided with at least one vertical groove, each said vertical groove having one side bored with a plurality of plural continual engage notches; , said oven body bored with an elongate hole in a lower portion of the a front side;

a plurality of plural position members respectively connecting

said side plate and said covering plate together;

a plurality of ~~plural~~ spits fitted across said two side plates of said oven body;

at least one motor assembled with one end of each of said plurality of spits ~~said spit~~; and

a net base received in ~~a said~~ accommodating space of said oven body;

a net frame being movably positioned across the two side plates of the oven body;

wherein said motor is started to actuate said spit to rotate and carry out roasting automatically, said net frame is able to be pulled outward for placing charcoal thereon and pushed in said oven body, convenient to start a fire or add charcoal or put out the fire for cleaning out charcoal ashes and safe in use.

Claim 6. ~~3~~ (New) The roaster oven as claimed in Claim 6 ~~2~~, wherein two opposite ends of each of the two support members hook and support ~~have their opposite ends respectively hooking and supporting~~ the ends of said side plates and said covering plates to horizontally position said covering plates for placing articles thereon.

~~4. The roaster oven as claimed in Claim 2, wherein at least one net frame is fitted across said two side plates, having opposite outer sides respectively provided with a lifting handle.~~

Claim 7. ~~5~~ (New) The roaster oven as claimed in Claim 6 ~~2~~, wherein said net base is provided with a handle on its outer side.

NOVELTY OF THE PRESENT INVENTION

In the following we will discuss the novelty and inventive step of the present invention.

The cited reference USP 6,439,111 is the patent assigned to and invented by the inventor of the present invention. As compare the

present invention (see Fig. 2 of the present invention) with the citation USP 6,439,111 (see Fig. 3 of the present invention), it is apparent that the two are different. In the present invention, the net base 7 is at the lower side, but in the citation, the net 5 is at the upper side. Furthermore, In the present invention, the net base for placing the charcoal is made as a drawer which can be pulled out or pushed into the oven body, but the citation can not performed this function. Thereby, in the present invention, referring to Fig. 3 of the present invention, the side plate 3 of the present invention can be expanded as a table. However, the citation dose not provide this function. These functions are well defined in the claims which can clearly identify the present invention from the citation.

Advantages of the present invention is that the charcoals are placed out of the oven body 2, however, in the prior art, the fire is actuated within the oven body, which is dangerous and inconvenient. Thereby, in the prior art, the food is placed into the oven body after the fire is actuated, but in the present invention, the food can be placed into the oven body before or after the fire is actuated. Furthermore, in the prior art, if it is desired to add or reduce charcoals in the cooking period, it is necessary to take out the food. However, in the present invention, the charcoals can be added or reduce in the cook period without needing to take out the food.

Indeed the citations disclose some features of the present invention, and the applicant agrees with these viewpoints, however applicant discovers that some features of the present invention are not wholly disclosed by the citations, which are claimed in the original specifications and especially drawings. Thereby, the applicant desires to get the patent rights of these features.

Applicant requests and authorizes Examiner to amend the claims of the present invention so that the claim and specification can match the requirement of U. S. Patent. Attentions of Examiner to this matter is greatly appreciated.

Since in above discussion, it is apparent that no prior art has the

features of the present invention, especially in new claim 2. Furthermore, as we know that no other prior art has features of the present invention. Thus, the present invention is novel and inventive.

It is now believed that the subject Patent Application has been placed in condition for allowance, and such action is respectfully requested.

Respectfully submitted.

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Dated: 07 / 19 /2004

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“MARK-UP” COPY OF THE AMENDED SPECIFICATION

ROASTER OVEN

BACKGROUND OF THE INVENTION

1. Field of the Invention

This invention relates to ~~a roaster ovens an oven~~, and particularly, to a roaster oven ~~one~~ able to adjust roasting portions of food and time needed for roasting to let the food roasted evenly and thoroughly.

2. Description of the Prior Art

A conventional charcoal roaster oven 1, as shown in Fig. 1, is provided on the oven frame 10 with a tubular skewer 11 for pricking chickens or other food to be roasted and a roasting net 12 for placing roasting food thereon. Food pricked on the tubular skewer 11 and placed on the roasting net 12 is roasted over charcoal 13 paved under the oven frame 10. The tubular skewer 11 is connected with a handle 110 to be held to rotate the tubular skewer 11 for carrying out roasting. However, the oven frame 10 of the conventional charcoal roaster oven 1 is in an open condition; and therefore, flame of charcoal is usually dispersed by wind so that heat source can hardly be concentrated, resulting in waste of fuel and time and failing to roast food evenly. In addition, to add charcoal to the roaster oven 1 or clean out charcoal ashes, both the tubular skewer 11 and the roasting net 12 have to be first removed from the oven frame 10, troublesome in operating and likely to cause scald to a user.

SUMMARY OF THE INVENTION

A first objective of the invention is to offer a roaster oven able to adjust roasting portions of food and time needed for roasting to let food roasted evenly and completely, and also able to concentrate heat source and prevent ash, dust, flies or floating impurities from sticking to the food being roasted.

A second objective of the invention is to offer a roaster oven provided with a net base able to be pulled out of or pushed in the oven body of the roaster oven, convenient to start a fire or add charcoal or put out the fire for cleaning out charcoal ashes and needless to remove the spits and the net frame from the oven body.

The feature of the invention is an oven body having its left and right side respectively and pivotally provided with a side plate, and its front and rear side respectively and pivotally provided with a covering plate, and a lower portion of the front side bored with an accommodating space, with each side plate provided with at least one vertical groove having one side bored with a plurality of plural engage notches; a plurality of plural position members respectively connecting the side plates with the covering plates; a plurality of plural spits movably fitted across the two side plates of the oven body; at least one motor assembled with one end of the spit and a net base movably inserted through the elongate hole in the oven body.

BRIEF DESCRIPTION OF DRAWINGS

This invention will be better understood by referring to the accompanying drawings, wherein:

Fig. 1 is a perspective view of a conventional roaster oven;

Fig. 2 is a perspective view of a roaster oven in the present invention; and,

Fig. 3 is a perspective view of the roaster oven in a used condition in the present invention.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT

A preferred embodiment of a roaster oven in the present invention, as shown in Figs. 2 and 3, includes an oven body 2, a plurality of plural position members 3, a plurality of plural spits 4, at least one motor 5, a net frame 6, a drawer-style net base 7 and two support members 8 as main components combined together.

The oven body 2 has a its left and a right side respectively and each of the left side and right side is pivotally provided with a side plate 20, and has a its front and a rear right side each of which is respectively and pivotally provided with a covering plate 21. Each side plate 20 is provided with at least one vertical groove 200 having one side bored with a plurality of plural continual engage notches 201. The and having its upper end thereof is pivotally provided with a stop member 202. Further, each of two ends of an upper side of each side plate 20 has its upper opposite ends respectively bored with an insert groove 203, and each of two ends of an upper side of

each covering plate 21 has ~~its upper opposite ends respectively bored with~~ an insert groove 210 adjacent to the insert groove 203 of a respective one of the side plate 20. There are four position members 3. Each, with the position members 3 is engaged with a respective insert groove 203 and a respective insert groove 210 in both the insert grooves 203 and 210 to combine the side plates 20 with the covering plates 21 together. Furthermore, the oven body 2 has an elongate hole 22 ~~bored~~ in the lower portion of the front side, and four telescopic feet 23 provided under the bottom of the oven body 2.

The position members 3 are ~~respectively~~ engaged in the insert grooves 203 and 210 to combine the side plates 20 with the covering plates 21 together when the oven body 2 is expanded for use. Each position member 3 is L-shaped, having its inner sides respectively riveted with an engage member 30 to be respectively engaged in the insert groove 203, 210 of the side plate 20 and the covering plate 21.

The spits 4 are pivotally fitted across the two side plates 20 of the oven body 2. ~~Each end of each spit 4 has, respectively having one end provided with~~ a grip 40 and the other end thereof is provided with a connect end 41 for connecting the motor 5.

The net frame 6 is movably positioned across the two side plates 20 of the oven body 2. Two opposite ends of each net frame 6 have respective lifting handles 60. ~~having its opposite sides respectively provided with a lifting handle 60.~~

The drawer-type net base 7 is inserted in the oven body 2 through the elongate hole 22 for placing charcoal thereon. The net base 7 has, having a handle 70 provided on the outer side thereof.

Two opposite ends of each of the ~~The~~ two support members 8 hook respective insert grooves have the opposite ends respectively hooking the insert groove 203, 210 of the side plate 20 and the covering plate 21 so as to horizontally position the covering plate 21 for placing articles thereon.

In using, as shown in Figs. 2 and 3, firstly, charcoals are paved ~~pave charcoal~~ on the net base 7 and push the net base 7 in the accommodating space 22 of the oven body 2. Next, the net frame 6 and the spits 4 with food thereon are fitted across the two side plates 20 of the oven body 2, and then food easy to be quickly roasted, such as cut meat, ham and vegetables, is placed on the net frame 6 and after chickens or other food are pricked together by the spits 4. The connect end 41 of the, the spits 4 is ~~has its~~

~~connect end 41~~ connected with the motor 5 and the other end with the grip 40 is engaged with engaged in a proper engage notch 201 of the side plate 20 of the oven body 2.

Thus, when the motor 5 is started, the spits 4 will be actuated to rotate together with the chicken or other food pricked thereon, and by controlling the motor 5, the roasting portions of the chicken or other food and time roasting can be adjusted to attain a balanced roasting condition. For instance, a chicken belly with much flesh usually requires much time; and therefore, when the chicken belly is turned and positioned downward, ~~stop~~ the motor 5 is stopped to let the chicken belly kept in place and being roasted for a comparatively long period of time, and time needed for roasting other portions of the chicken can also be adjusted by controlling the motor 5 to actuate the spits 4 to rotate, enabling chickens or other food to be roasted completely and evenly.

In addition, during roasting, the covering plates 21 can be erected up to concentrate heat source so as ~~able~~ to save time and fuel in of roasting, and the net base 7 can be freely pulled out of or pushed in the oven body 2. Thereby, it is convenient to ignite start a fire or add charcoals charcoal or put out the fire for cleaning out charcoal ashes and needless to remove the spits 4 and the net frame 6 from the oven body 2. Moreover, the covering plate 21 can be positioned horizontally by the two support members 8 respectively hooking the insert grooves 203, 210 of the side plates 20 and the covering plates 21, letting the covering plate 21 serve as a table top for placing articles thereon.

As can be understood from the above description, this invention has the following advantages.

1. It can quickly be expanded for use, convenient in handling.
2. Roasting portions of food and time needed for roasting can be adjusted by controlling the changeover switch of the motor, letting food roasted evenly and completely ~~and have balanced luster~~.
3. The telescopic feet 23 provided under the oven body 2 can be freely adjusted in height to match with different heights of users for facilitating work.
4. It can quickly be collapsed into small dimensions for storing.

5. During roasting, the covering plates 21 can be erected up to concentrate heat source for saving time of roasting.

6. The covering plates 21 can be erected up, not only able to concentrate heat source to heighten roasting efficiency, but also able to prevent car exhaust, ashes, flies or floating impurities from sticking to the chicken or other food being roasted.

7. The drawer-style net base 7 can be pulled outward to start a fire or add charcoal or put out the fire for cleaning out charcoal ashes so it is needless to remove the spits 4 and the net frame 6 from the oven body 2 for doing such work, ~~convenient and safe in use.~~

8. The covering plates 21 can be positioned horizontally by means of the support members 8, able to serve as a table top for placing articles thereon, such as dishes, table ware, food to be roasted, roasted food or the like.

While the preferred embodiment of the invention has been described above, it will be recognized and understood that various modifications may be made therein and the appended claims are intended to cover all such modifications that may fall within the spirit and scope of the invention.

ABSTRACT OF THE INVENTION

A roaster oven has its oven body pivotally provided with two side plates and two covering plates around four sides. The side plates and the covering plates are respectively connected by position members. A plurality of plural spits are fitted across the two side plates for pricking food thereon, respectively having one end assembled with a motor. The oven body is bored with an elongate hole in its front lower portion for letting through a net base on which charcoal is placed, with a handle provided on the outer side of the net base. Thus, when the motor is started, the spit will be actuated to rotate to carry out roasting automatically. The net base can freely be pulled out of or pushed in the oven body, convenient to start a fire or add charcoal or put out the fire for cleaning out charcoal ashes.